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DOWNHAM MARKET URBAN DISTRICT COUNCIL.

ANNUAL REPORT

OF THE

MEDICAL OFFICER OF HEALTH

FOR THE YEAR 1960.

to which is appended the Report of the Public Health Inspector and Surveyor.

Mr J. A. Thompson, M. Inst. H. E., M. R. S. H., M. A. P. H. I.

DR. J. A. SLATTERY, M.R.C.S., I.R.C.P., D.P.H.

DOWNHAM MARKET URBAN DISTRICT COUNCIL

Members of the Public Health Committee:-

Chairman, Mr A. L. Fox.

Mr J.W.Moore. Mr C.E.Bowman.

Mr W. Revell. Mr R. Burton.

Mr F.G. Smith. Mr A.C. Dye.

Mr R.S.Goodrum. Mr D. Sneezum.

Public Health Officers of the Local Authority: -

MEDICAL OFFICER OF HEALTH

Dr J.A. Slattery, M.R.C.S., I.R.C.P., D.P.H., Local Health Office,

The Howdale,

Downham Market. TEL:Downham Market, 3241.

Also holds the appointments of :-

Assistant County Medical Officer of Health. Medical Officer of Health to Downham Rural District Council. Medical Officer of Health to Marshland Rural District Counci

PUBLIC HEALTH INSPECTOR & SURVEYOR

A. Thompson, M. Inst. H. E., M. R. S. H., M. A. P. H. I.

Local Health Office, Downham Market.

Mr Chairman & Members of Downham Market Urban District Council,

I have the honour to present my report for the year ending December 31st,1960.

The estimated mid-year population was 2,770 an increase of 20 on the estimate for 1959.

BIRTHS

There were 37 live births during the year.

DEATHS

There were 72 deaths. Six of these were in people under 60 years of age. There were three deaths from cancer of the lung.

INFECTIOUS DISEASE

Notifications remained low for the third successive year. There were four cases of whooping cough and one of measles. There were four cases of pneumonia.

The fourteen cases of dysentery were a limited outbreak which was described in my report for 1959.

The three cases of tuberculosis were in people who had moved into the district from other areas where they had been under observation. Where necessary I will visit new cases or patients who move into the district. Disinfection of premises is sometimes needed when patients are removed to hospital. It has long been known that recovery from tuberculosis depends to some extent on environment. Where patients are living in crowded conditions or in damp and inconvenient buildings rehousing may be a valuable adjunct to treatment.

In 1960 the report prepared by the Standing Tuber-culosis Advisory Committee was published. Part of the report described changes which have occurred in the number of cases discovered in different age groups during the last decade. Notifications for older men remain high compared with those for young men, women of all ages and children. These older men remain the infector pool for the community. Many have a chronic

form of the illness which is not always disabling but is very infectious to others. Notifications for young adults have fallen considerably in the last ten years and a further reduction is expected in the future as a result of the vaccination of school leavers.

FOOD HYGIENE REGULATIONS, 1960

Food poisoning is so important that I should like to preface what I have to say about the new regulations by giving you a summary of the facts.

In 1959 there were 295 general outbreaks, 666 family outbreaks and 6,885 sporadic cases of food poisoning in England and Wales. These figures together were 7% more than those for 1958 and 11% more than those for 1957, In 1959 roughly 1/12th of the general outbreaks were traced to food bought in shops. The other 11/12ths occurred in hotels, restaurants, institutions and private parties. These figures show the reported cases, but food poisoning is a stomach upset which may be mild or so severe as to be fatal. We would be quite justified in assuming that the reported cases are only a fraction of those which occur.

Three types of organism account for most cases of food poisoning. One of these, known as Clostridium is tough and resistant. It can be found on healthy carcass meat in about 2% of samples and on boneless meat in over 10% of samples. These organisms will not grow on raw meat to any serious extent but they will survive cooking and if the meat is then kept in conditions which suit them they will multiply and form poisons.

Another type of organism is the Salmonella. They are not quite so tough as clostridium but can survive drying or cooking in a cool oven. They are widespread in nature, attacking man and many animals including pets, and grow readily on many types of food. They cause the greatest number of food poisoning outbreaks but are the hardest to trace to their source.

The last of the three types is the Staphylococcus. This organism lives on the skin of healthy people. If they handle food it can quite easily gain access to food.

None of these organisms affect the taste, smell or appearance of food. All can cause severe even fatal stomach upsets. One might wonder why food poisoning is not more

common than it is. The reasons lie partly in our eating habits and partly in the habits of the organisms. The organisms require to grow on food before they can form their poisons. To do this they require time, moisture and warmth. They have certain favourite foods. They like cooked meat such as pressed meat, brawn and meat pies, any processed meat in fact except that in cans. Second to meat they like food made with egg or mild products, for example trifles, custard and crean buns.

Because there is no means of detecting the presence of food poisoning organisms in food we have to rely on skilful handling of food to save us from illness. Our guide to food handling is the Food Hygiene Regulations, 1960.

These Regulations consolidate the Food Hygiene Regulations of 1955 - 1957. There are also some important and amendments. For instance the definition of food handling now includes the cleaning of food utensils and equipment.

The Regulations modify the requirements of the 1955 Regulations regarding the temperature at which food is stored. Some types of food such as canned or bottled food, chocolate and confectionary need not be kept at a temperature below 50°F. On the other hand food consisting of meat or fish other than canned or bottled, and gravy or imitation cream should be kept below this temperature. There is an exception in that the Regulation does not apply when foods are exposed for sale or are kept for replenishment of food exposed for sale, provided that this is in accordance with good practice and the quantity so kept is not greater than reasonably necessary.

My feeling about this regulation is that it is a minimum standard. Having regard to what we know about the organisms of food poisoning and the readiness with which they grow in warm places it would seem unwise to expose food of the type described to temperatures of above 50 F even for purposes of display. Processed meat

and meat pies should not be exposed in shop windows where in the sun's heat they may reach temperatures of well over 80 F. Even in the shop itself temperatures may be dangerously high. I should like to see all food of this type on display in closed, cooled glass cabinets as far as possible. Particularly does this apply to food containing meat but to a lesser extent the same is true of fish, custard, cream and cream fillings. To do this would be to treat displayed food as one is required by the Regulations to treat stored food, but I think a good deal could be done in this direction.

The Regulations also deal with the standards required of food premises. Any owner or manager can obtain advice on this from the Public Health Inspector.

I should like to record my appreciation for the assistance and support I have had during the year from the Clerk, Public Health Inspector and members of the Local Health Office Staff.

I am,

Your obedient Servant,

J. A. SLATTERY

Medical Officer of Health.

SECTION A

GENERAL PROVISION OF HEALTH SERVICES.

1. GENERAL MEDICAL SERVICES.

Norfolk Executive Council, 54 Prince of Wales' Road, Norwich - Clerk F. H. Adams Esq.

2. EAST ANGLIAN REGIONAL HOSPITAL BOARD.

Senior Administrative Medical Officer,
Dr. J. B. Ewen M.D., D.P.H.,
"Croft-Holme",
117, Chesterton Road,
Cambridge.

3.(a) GENERAL.

Norfolk & Norwich Hospital, Norwich.
West Norfolk & King's Lynn Hospital, King's Lynn.
Jenny Lind Hospital, Norwich.
St James' Hospital, King's Lynn. (For chronic sick).
The Howdale Home, Downham Market.

(b) MATERNITY.

West Norfolk & King's Lynn Hospital (Maternity Unit).
Mill Road Hospital, Cambridge.

(c) <u>INFECTIONS</u>

Isolation Hospital, King's Lyhn.
Isolation Hospital, Bowthorpe Road, Norwich.

(d) SANTORIA.

Kelling Sanatorium, Holt.

(e) MENTAL

St Andrew's Hospital, Norwich.
Hellesdon Hospital, Norwich.
Little Plumstead, Norwich.

4. MATERNITY SERVICES.

(a) DISTRICT NURSE: Nurse Fox,

2, London Road, Downham Market.

SUMMARY OF VITAL STATISTICS, 1960

Area in acres Population 1931 Population 1960 (Estimated) Population 1952 (Census) Number of Separate dwellings occupied 1960 1,003 2,465 2,770 2,711	
" for Administrative County 17	3. 9 7. 34 7. 1 2. 7.
" for England and Wales 11	9.87
for Administrative County 20 for England and Wales 19	nil 0.26 9. 7
TOTAL LIVE and STILL BIRTHS - 37 INFANT DEATHS (deaths under 1 year) - Nil INFANT MORTALITY RATES	
" for Administrative County Legitimate Infant Deaths per 1,000 Legitimate Births	nil :15.9
Illegitimate Infant Deaths per 1,000 Illegitimate Live Births	21.
NEO-NATAL MORTALITY RATE (Deaths under 1 week per 1,000 total Live Births)-	nil
EARLY NEO NATAL MORTALITY PATE (Deaths under 1 week per 1,000 total Live Births)-	nil
PERI-NATAL MORTALITY RATE (Still Births and Deaths under one week combined per 1,000 total Live and Still Births) -	nil
MATERNAL MORTALITY (including Abortion) Number of Deaths Rate per 1,000 total Live and Still Births	nil nil

5. AMBULANCE & HOSPITAL CAR SERVICE.

This is a County Council function and is controlled by the Joint Ambulance Committee. It is worked on an Agency basis by the British Red Cross and the Order of St. John and W.V.S.

The Downham Market Urban Area is served by the Downham Market Ambulance.

Infectious Disease cases are conveyed by the King's Lynn Infectious Disease Ambulance.

The Hospital Car Service is administered from the Local Health Office,

15 Nelson Street, King's Lynn.

6. RED CROSS MEDICAL LOAN DEPOT.

Downham Market - Mrs I.M. Burbeck, "Court House".

7. COUNTY MEDICAL SERVICES.

The Downham Market Infant Welfare centre is held at the Health Office, Howdale Road.

The Assistant County Medical Officer of Health is in attendance at the session which is held from 2.0.p.m. to 4.0.p.m. on the second Thursday of each month.

I would again like to register my warm appreciation of the voluntary help given at each session by the ladies of the local branch of the British Red Cross.

Home Help Service.

The County Home Help Scheme administered from the Local Health Office. In many cases this service enables the aged and infirm to remain in their homes much longer that would otherwise be possible. Home Helps are engaged on an occasional bases and their work in a community is greatly appreciated by those using the source.

8. VENEREAL DISEASE CLINIC

West Norfolk & King's Lynn Hospital.

Males
TUESDAY and FRIDAYS
5.30.p.m.

Females and Children.
TUESDAY and WEDNESDAYS
3.0.p.m.

9. DISINFECTION

Disinfection of premises is carried out by the Public Health Inspector.

10. LABORATORY SERVICES.

(a) Public Health Laboratory,
Isolation Hospital,
Bowthorpe Road, and
Norwich.

Public Health Laboratory Tennis Court Road, Cambridge.

under the direction of Dr. I.M. Dowsett.

(b) Public Analyst:-

Mr Eric Wood, Ph.D., A.R.C.S., F.R.I.C., Clarence House, 6, Clarence Road, Norwich.

SECTION B.

STATISTICAL	TABLES.1960

TABLE NUMBER 1.

Causes of Death	Male.	Female.	Total.
Malignant Neoplasm, Stomach " " Lung Bronchus " Uterus Other Malignant & Lymphatic Neoplas Vascular Lesions of Nervous System Coronary Disease, Angina. Other Hear Disease Other Ciculatory Disease Hypertension with Heart Disease Pneumonia Bronchitis Ulcer of Stomach and Duodenum Other defined and ill-defined disea	1 2 2 1 -	- 22513-12117-	132791421421421
All causes	37	35	72

REPORT OF PUBLIC HEALTH INSPECTOR & SURVEYOR.

Mr Chairman, Ladies & Gentlemen,

I beg to submit particulars of the work carried out during the year ended 31st December, 1960.

1. Inspections during the year.

(a)	Number of houses inspected for defects.	8
(b)	Number of inspections for the purpose.	20
(c)	Number of houses found not to be fit in	
	all respect for human habitation.	
(d)	Number of Closing Orders served,	3
(e)	Rent Act. House Demolition.	-
(f)	House Demolition.	anud

2. Remedy of Defects without Service of Formal Notice 3

(a)	Remedy of	Defects after	Service	of	Formal	Notice	3.
	(i) Housin	ng Act,1936. ic Health Act,				nil	
	(ii) Publi	ic Health Act,	1936.			nil	

3. Number of New Houses built or under Construction.

(a)	Houses completed by the Authority.	9
(a) (b)	Houses completed by County Council	
	for Schools.	-
(c)	Houses completed by Private Enterprise. Houses under construction by Local	LL
\cdot (d)	Houses under construction by Local	
	Authority.	22
(e)	Houses under construction by Private	
	Enterprise.	2
(f)Total houses owned by Local Authority.	211

L. Summary of other Visits and Inspections.

Council Houses.	173
Bake Houses.	3
Slaughterhouses.	92
Butchers' Shops.	3
Market & Food Stores	16
Food Preparation Rooms.	Li.
Ice-cream.	7
Shops.	9
Sampling.	4 5
Factories (Mech.Power)	5
Factories (Mech.Power).	2
Public Conveniences.	29
Tents, Vans & Sheds.	15
Drainage - New and Old.	118
" - Length of drain tested.	Quinds
Infectious Disease.	1

Streams & Watercourses	11
Refuse Collection & Disposal	102
Rodent Control	46
Miscellaneous	83
Sewage Works.	123
In connection with Plans & Buildings	187

5. Meat Inspection & Slaughterhouses.

There is 1'licensed Slaughterhouse:

The following animals were inspected.

Cattle 66
Calves 1
Sheep & Lambs 215
Pigs 302

The following were condemned and disposed of as unfit for human food.

1.Beast's whole carcase condemned

1 Beast's Tongue.

6 Beast's Livers.

1 Pig's Head & Lungs.

A total weight of approximately 65,0 lbs.

A report upon the existing slaughtering facilities and slaughterhouses in the area, as required by the Slaughterhouses Act,1958 was sent to the Ministry of Agriculture, Fisheries and Food.

6. Food Inspection.

No adulteration of any foodstuff was reported during the year, tins and packages of various foodstuffs weighing approximately 70 lbs. were surrendered voluntarily as unfit for human consumption.

7. Milk and Daries.

There are four distributors of milk in the Urban District. None of them produce milk in the Urban area.

It is illegal to sell in the area by retail for human consumption milk other than special designated milk.

8. Movable Dwellings.

There are 10 licensed caravans.

9. Ice-Cream.

No samples were taken during the year.

10. Pet Shops.

There is one licensed Pet Shop in the Area.

11. Pu blic Cleansing.

- (a) Scavenging. The whole of the scavenging of both County and District Roads is undertaken by the District Council's employees.
- (b) Refuse Collection. House Refuse is collected once weekly throughout the District. A number of properties situated just outside the District in the Broomhill and Crow Hall areas are also served. A new Refuse Collection Vehicle was purchased during the year. Disposal of refuse is by means of tipping on land at the Sewage works.

12.Salvage.

During the year wast paper collected and salvaged and sold amounted to 58tons. 16cwts. 1qrt. The amount of money received was £485.16.10d.

13. Destruction of Rats and Mice.

Poisoning was carried out at the Refuse Tip, Sewage Works and on the sewers and premises in the town.

14. Water Supply.

The Water supply in the district is from mains of the Wisbech & District Water Board. The supply comes from deep wells in the chalk at Marham. Nine new connections were made to the Board's mains in the Area during the year.

15. Sewerage & Sewage Disposal.

Stage II of the Sewerage & Sewage Disposal Scheme work on which commenced in November 1959 continued during the whole year. At the end of October the Resident Engineer left theservice of the Council and as the contract was approximately 75% completed the Surveyor & Public Health Inspector carried out the supervisory work for the remainder of the year.

W.Tricker Esq. a Ministry of Housing & Local Government Engineering Inspector carried out an inspection of the work on the 22nd November.

16. Swimming Facilities.

The Joint Committee of the Urban & Rural Councils appointed the previous year explored this matter further during the year, and difficulties were experienced in obtaining a suitable site.

17. Council Housing.

Tenders for the erection of 3 Bungalows in Bennett Street and 28 houses off Paradise Road were received at the end of 1959 and contracts were arranged in January and work commenced.

The three Bungalows were built in Bennett Street on the site cleared of five old cottages.

Twenty two of the 28 houses being built off Paradise Road were roofed at the end of the year but only six were ready for occupation.

18. Housing.

Five cottages were demolished in Bennett Street.

19. Improvement Grants.

Grants were given towards the cost of improving three houses.

20.Plans.

During the year 77 applications for Development under the Town and Country Planning Act received the confideration of the Public Health Committee.

21. Car Parking Facilities.

At the end of 1959 the Council purchased a house and grounds - "The Hollies" - in Bridge Street. During the year the site was cleared and converted to a Car Park for 150 cars. It was opened on the 21st October.

22. Factories Act.

Section 34. Certificates of Adequate Means of Escape were issued in respect of 2 factories during the year.

The total number of certificates issued are now six.

FACTORIES ACT, 1937 and 1948

Part 1 of the Act - Inspections for purposes of provisions as to Health (Including inspections made by the Public Health Inspector.)

Premises	Number on Register	Inspect-	No of Written Notices.	Occupiers Prose -
Factories in Sections 1,2, are to be enformed authorist Factories not in (i) in which	7,4,&6 proced by ties. 4 included ch sect-	10	Nil	Nil.
ion 7 is enforced Authority	•	7	Nil	Nil.
TOTAL:	31	17	Nil	Nil.

J. A. THOMPSON,

Public Health Inspector & Surveyor.

